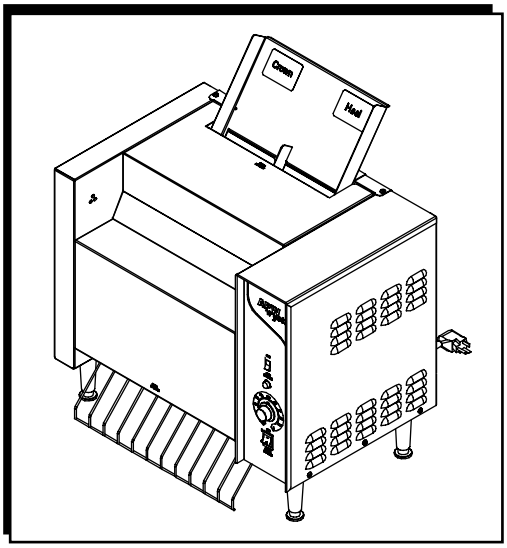
**INSTALLATION**
**AND**
**OPERATING INSTRUCTIONS**



# CONTACT BUN TOASTER

**INTENDED FOR OTHER**
**THAN HOUSEHOLD USE**

Model: **M2000-JIB**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**
**APPLIANCE MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES**

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.

Initial heating of appliance may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

This equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

ANSI/NSF4

P/N 70202001 3/06

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# SAFETY PRECAUTIONS

APW Wyott toasters are designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all CAUTIONS, WARNINGS and operating instructions near each unit to insure proper operation and to reduce the chance of personal injury and/or equipment damage.

Always disconnect power before cleaning or servicing the toaster. Surfaces will remain hot after power has been turned off, allow unit to cool before cleaning or servicing. Never clean the toaster by immersing it in water. The toaster is not protected against water jets; DO NOT CLEAN TOASTER WITH A WATER JET. Always clean equipment before first use.

Operating toaster without legs will void the warranty. Insure all accessories and exterior panels are properly installed and adjusted before applying power and operating.

# GENERAL INFORMATION

Check the rating label for your model designation and electrical rating. Rating Label is located on the bottom front of the control panel.

Overall dimensions with feeder: 23.5"(59.7cm) W x 25.9"(65.8cm) H x 17.5"(44.5cm) D

**Electrical Ratings:**

M2KA: 208VAC, 2880W, 13.8A 60Hz
M2KH: 240VAC, 3840W, 16A 60Hz

**Cordset Configuration:**

208/250V: NEMA 6-20P Plug, 4 foot, 3 wire grounded cord.

If the supply cord is damaged, the manufacturer or an authorized service agent or a similarly qualified person must replace it to avoid a hazard or warranty.

**Shipping Weight:**

94 lbs (42.7 Kg)

# INSTALLATION

**1. Examine carton for damage**

The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with delivering carrier.

a. **Apparent damage or loss must be noted on the freight bill at the time of delivery.** The carrier representative (Driver) **must sign** the freight bill. If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

b. **Concealed damage or loss if not apparent until after the toaster is removed from carton,** a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. **Be sure to save all contents and packaging material.**

**2. Verify Parts**

After removing unit from the shipping carton, unwrapping loose parts and remove any packing tape, plastic wrap and nylon tie-down. Verify the following parts:

| Item | Packaging | Qty |
|---|---|---|
| Legs | In plastic bag | 4 |
| Feeder/Bun Chute | Wrapped, loose in top of carton | 1 |
| Conveyor | In individual carton | 1 |
| Instruction Manual | Loose in carton | 1 |
| Teflon Sheet Kit (optional) | Loose in carton | Optional |

**NOTE:** PRIOR TO INITIAL START-UP, ALL REMOVABLE PARTS AND THE GRILL SURFACE SHOULD BE CLEANED WITH WARM SOAPY WATER TO REMOVE MANUFACTURING OILS, THEN RINSED AND DRIED THOROUGHLY. Apply oil (vegetable oil) to the conveyor chain after washing. (Bun oil can be used if it contains no animal fats, salts or dairy products).

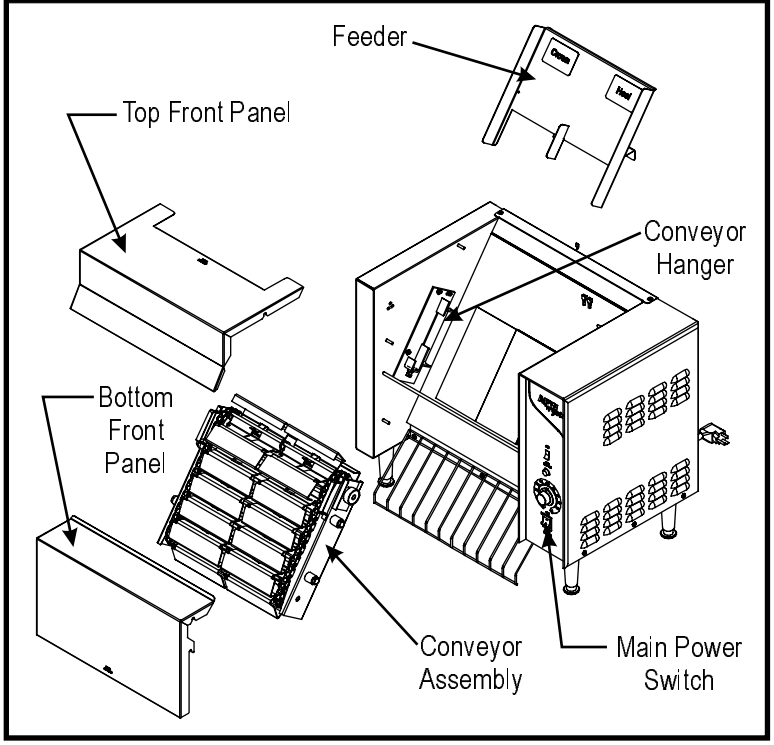
**3. Assemble Legs**

Lay the toaster on its back and install the four adjustable legs into the threaded holes on the bottom of the toaster sides. Hand tighten the legs by gripping the black shank and turning until it is seated firmly against the bottom of the toaster. Set the toaster upright on a flat surface. Unscrewing the lower, chrome insert of each leg levels the unit. Flats are provided on two sides of the insert to allow use of a wrench. "Precise" leveling is not required for proper operation.

**4. Conveyor Installation**

Remove the front panel by lifting it straight up. (See Figure 1) Lift conveyor assembly by using "U" shaped handles on each conveyor side bracket. Lower the conveyor into the two conveyor hanger brackets above the grill plate on each side, so the four spacers on the sides of the conveyor rest on the bottom flange and the bottom spacers are against the adjustment screws. The conveyor hanger brackets are factory adjusted. However, before reinstalling the front panels apply power to the unit and run the conveyor to insure proper gear engagement. If gears are not properly engaged, adjust the conveyor by loosening the jam nuts on the conveyor hanger brackets and adjusting the screw (see Figure 2) to set the conveyor to

**FIGURE 1. M2000 ASSEMBLY DRAWING**



the correct height. Retighten lock nuts after adjustment is complete.

a. To adjust the conveyor up into the drive gear, turn the conveyor adjustment screw clockwise. Use a 7/16-end wrench to tighten the jam nut.

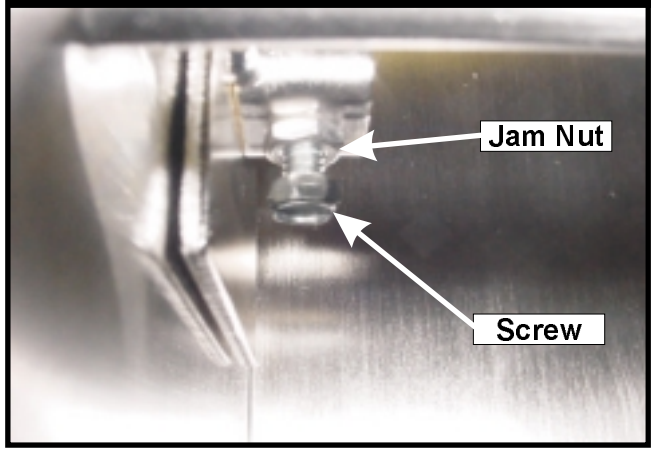
b. To adjust the conveyor away from the drive gear, turn the conveyor adjustment screw counterclockwise. Use a 7/16-end wrench to tighten the lock nut.

5. **Replace front panel.**

6. **Feeder Assembly**
Install Feeder by fitting slots on back of feeder onto back panel studs located at top rear of unit.

7. **Install Teflon Sheet (Optional)**
Remove Feeder. Allow one end of the Teflon sheet to overlap the top of the rear panel to the rear studs. Align the holes in the sheet with the stud heads and push the sheet over the stud heads. Balance of the sheet will fit over the grill surface. Reinstall Feeder capturing Teflon Sheet between the feeder and the top of the toaster.

**FIGURE 2**




## LOCATION

Place the toaster on a flat surface. This toaster is tested and approved for zero clearances against **non-heated** surfaces. Locate the toaster near a wall receptacle of the proper configuration. **DO NOT USE AN EXTENSION CORD.** Plug the power cord into an outlet (receptacle) of the specified voltage on the rating label. Outlets must be properly grounded.

## OPERATING INSTRUCTIONS

Choose Dry or Wet operation.

1. **Dry operation.** (no oil) Insure Teflon sheet, 86298 is properly installed.
   a. Turn Main Power Switch on. Set Temperature Control knob to desired temperature. Allow Pilot Light to cycle at least two times (on/off). When the light is on, the grill is heating. Heat up time is about 15-20 minutes.
   b. Turn on motor switch. Conveyor should start to turn.
   c. Place bun halves on feeder cut side down (facing grill surface). Toast time is approximately 210 sec. depending on bun height and diameter. Increase or decrease temperature setting to achieve desired brownness and temperature.
2. **Wet operation.** (using oil) Apply a light coating of oil to grill surface. (Fry oil can be used) When toasting using oil, any high-quality cooking oil may be used with this toaster (do not use oils that contain dairy products such as butter). The Teflon sheet may be used, but it is not required.
   a. Turn Main Power Switch on. Set Temperature Control knob to desired temperature. Allow Pilot Light to cycle at least two times (on/off). When the light is on, the grill is heating. Heat up time is about 15-20 minutes.
   b. Turn on motor switch. Conveyor should start to turn.
   c. Hold bun half in the palm of the hand, place butter on cut side..
   d. Place bun halves on feeder cut side down (facing grill surface). Try several buns to determine the correct pressure and time to achieve the desired browning and temperature of bun. Using too little oil will cause the bun surface to be cool and uneven in color. It will also cause the bun to stick to the grill. Using too much oil will give the bun a yellow un-toasted look. Toast time is approximately 210 sec. depending on bun height and diameter. Increase or decrease the

temperature setting to achieve desired brownness and temperature.

**NOTE:** Should the temperature setting be changed, allow several cycles for the grill plate to adjust. Once the desired setting has been achieved, note the temperature and keep it set there.

## CLEANING

**WARNING: Make sure the toaster is in the off position and has been off at least 15 – 30 minutes. Do not attempt this cleaning procedure if the toaster components are too hot to touch.**

**Never spray water on the toaster or controls. Damage to the toaster as well as injury could occur. Severe injury and burns may occur if you do not follow this instruction sheet.**

### DISASSEMBLY

Turn off main power switch and conveyor switch. Disconnect the power supply cord from the wall outlet. The toaster will be hot when turned off. Allow the toaster to cool for at least 15 – 30 minutes before handling. **USE CAUTION** during disassembly and cleaning. Remove the Top and Bottom Front Panels.

**NOTE: Do not use any chloride or chlorine -based products to clean or rinse toaster or toaster parts.**

**Daily Parts Cleaning:**

The Feeder, and Top and Bottom Front Panel can be placed in a dishwasher or sink and washed with detergent and warm water.

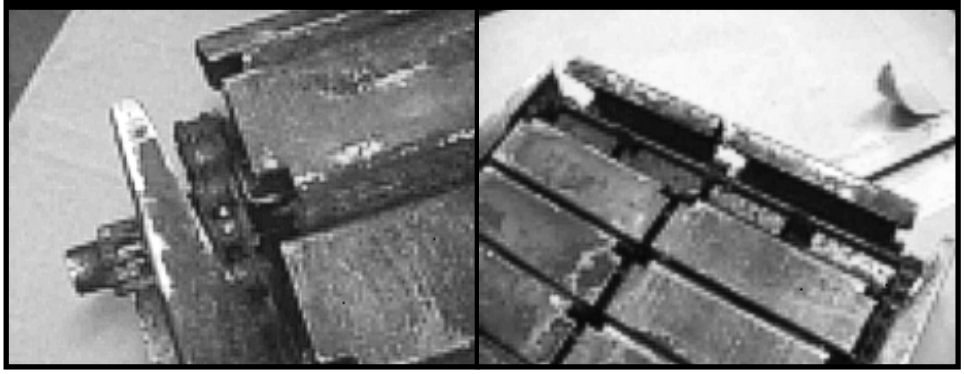
**Daily Conveyor Cleaning:**

**Conveyor may be hot and is heavy, use caution when lifting and removing.** Remove the conveyor assembly by gripping the two handles at the top and lifting forward until it clears the gears. Lift it up and out gently placing it in a sink with the drain stopped, or in a suitable container to soak over night. Conveyor can be placed in the sink or container while warm. **Use caution when handling a hot conveyor.** The soak solution is a mix of 10 parts hot water (120ºF or more) to 1 part (minimum) "INSIDE OUT" brand 3-IN-1. Fill the sink or suitable container with the solution, to completely cover the conveyor by approximately one inch. Allow the conveyor to soak in the solution over night. Remove the conveyor from the solution. Use a stiff non- metal brush or plastic pad to remove residual bun oil. Insure the chains are clean and free from debris. Use a brush to remove any soil or debris remaining on the chain. Rinse conveyor with plain hot water and allow to drain. Lubricate both chains thoroughly with vegetable oil. Bun oil may be used if it contains no animal fats, salts or dairy products. **Note: Chain Lubrication is critical to chain life. Oil the chain daily.** Gently replace conveyor into toaster. **Discard used soak solution. Clean and sanitize sink or container after over night use!**

Replace all removed toaster parts. Plug power supply cord into wall outlet. Turn main power switch on. Turn conveyor switch on.

Severely baked on oils as shown in Figure 3 require the conveyor to be cleaned using the one-time boil out instructions below to clean.

**FIGURE 3**



# ONE-TIME BOIL OUT OF CONVEYOR

**NOTE: This is for experienced operators only, and in stores that approve this operation.**

1. Turn off power and drain the oil from one of the Fryers, and allow it to cool.
2. Turn Toaster main power switch off. Remove power supply plug from the wall outlet.
3. Some surfaces will remain hot after toaster is turned off. Allow time for toaster to cool. (15-30 minutes) Use caution during disassembly and cleaning.
4. Remove the Top and Bottom Front Panels.
5. When the fryer has cooled and has drained, close the drain valve.
6. Remove the Conveyor assembly by grasping the two handles at the top, and lifting forward until it clears the gears.
7. **Gently** place the Conveyor Assembly into the Fryer.
8. Add water to the cooled Fryer leaving enough room to add two (2) gallons of "INSIDE OUT" 3 IN 1 HEAVY DUTY CLEANER and the Conveyor Assembly.
9. Add additional water to the Fryer, if necessary, to completely cover the Conveyor Assembly.
10. Set the temperature of the Fryer to 200ºF, and allow the conveyor to soak in the solution for 60 minutes.
11. Shut off the Fryer and allow the conveyor to cool.
12. **NOTE: Drain the solution prior to removing the Conveyor Assembly.** After the conveyor has cooled, remove the conveyor from the Fryer. If there are areas with bun oil, use a stiff non-metal brush or plastic pad to remove. Insure the chains are clean and free from impediment. Use a brush to remove any soil or impediment remaining on the chain.
13. Rinse conveyor with hot water and allow to drain. Lubricate both chains thoroughly with vegetable oil. Bun oil may be used if it contains no animal fats, salts or dairy products. **Note: Chain Lubrication is critical to chain life. Oil chain daily.**
14. Before assembly of the conveyor check the Following: Conveyor Assembly hardware to insure fasteners are tight and there are no signs of wear, Gears are tight on the Conveyor shaft and the Motor Shaft and the Hanger Bracket screws are tight and the brackets have not shifted during use.
15. Gently replace conveyor into toaster. Replace all removed parts. Plug power supply cord into wall. Turn main power switch on. Turn conveyor switch on.

**LAST IMPORTANT NOTE:** Daily-cleaning instructions of conveyor should be followed after this boil out. The conveyor must stay clean to optimize speed and bun temperature. **KEEP CONVEYOR LOOKING NEW.**

**Daily Griddle Cleaning:**

**Dry Operation:** Wipe off the Teflon sheet with a damp cloth to remove any debris or particles that have collected on the sheet. If the sheet is worn, replace it with a new sheet.

**Wet Operation:** It is not necessary to completely remove residue, as long as the grill surface is smooth and free of burned on bread that may cause buns to stick.

**Tools needed for cleaning:**

Scotch-BriteTM Quick Clean Small Appliance Cleaner No. 702 or Equivalent
•Scotch-BriteTM Multi-Purpose Pad Holder No. 405 or Equivalent
•Scotch-BriteTM Squeegee No. 410 or Equivalent
•Scotch-BriteTM Griddle Polishing Pad No. 46 or Scotch-Brite™ General Purpose Scrubbing Pad No. 9650 or Equivalent

**Also needed:**

•(Wet) terry towel •Catch pan for food soil •Common kitchen scraper

If Teflon sheet is installed remove it when Bun Grill Toaster is cool. Set the toaster temperature to 350°F. Scrape loose food particles with scraper into a pan under grill plate.

Squeeze 1 to 2 ounces of Scotch-BriteTM Quick Clean Small Appliance Cleaner No. 702 or equivalent into measuring reservoir of bottle. Pour cleaner onto pad. Do not pour directly onto grill surface.

FIGURE 4

FIGURE 5

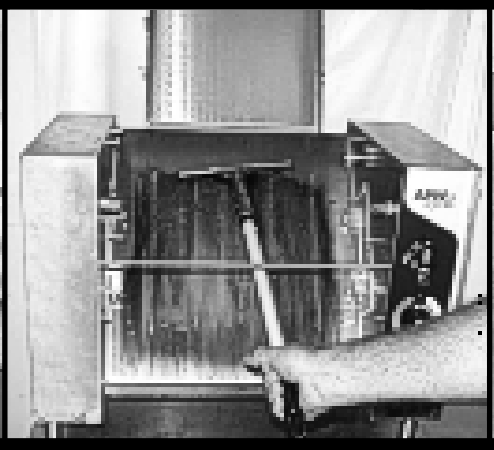


FIGURE 6

FIGURE 7

FIGURE 8

Scour using Scotch-Brite™ Multi-Purpose Pad Holder No. 405 or equivalent, and Scotch-Brite™ Griddle Polishing Pad No. 46 (or 9650). (See Figure 4)

After scouring, Squeegee the surface clean with the Scotch-Brite ™ Squeegee No. 410 (See Figure 5)

Turn off Bun Grill Toaster and wipe surface with clean wet towel. If the surface is still hot, use the Scotch-Brite ™ Multi Purpose Pad Holder to move the towel over the surface. (See Figure 6)

Dry the grill thoroughly. Coat the grill plate with a light film of cooking oil. See Figure 7)

Rinse all cleaning tools with hot water. (See Figure 8)

Wipe down all external stainless steel surfaces with a damp cloth.

**RE-ASSEMBLY**

Before assembling the conveyor check the following: Fasteners on the Conveyor Assembly hardware should be tight with no signs of wear. Conveyor Shaft Gear and Motor Shaft Gear are tight. Hanger Bracket Screws are tight and the brackets have not shifted during use.

# TROUBLESHOOTING GUIDE

Always ask and check the following:

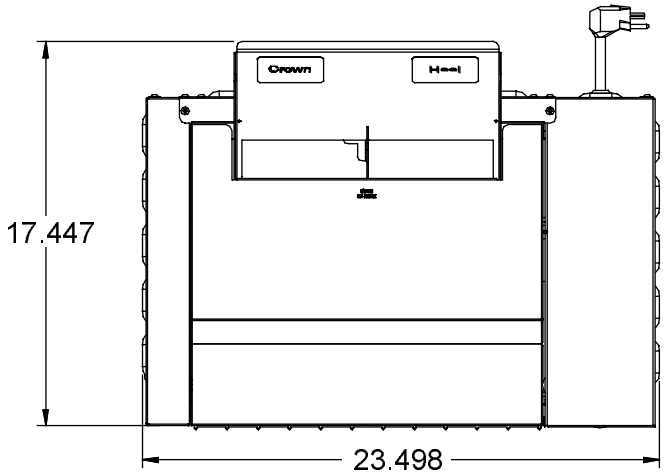
1. Is the unit connected to a live power source of the proper voltage?
2. Check the circuit breaker.
3. Is power switch "ON" and pilot light glowing?
4. Check the rating label. Is the unit connected to the correct power source?

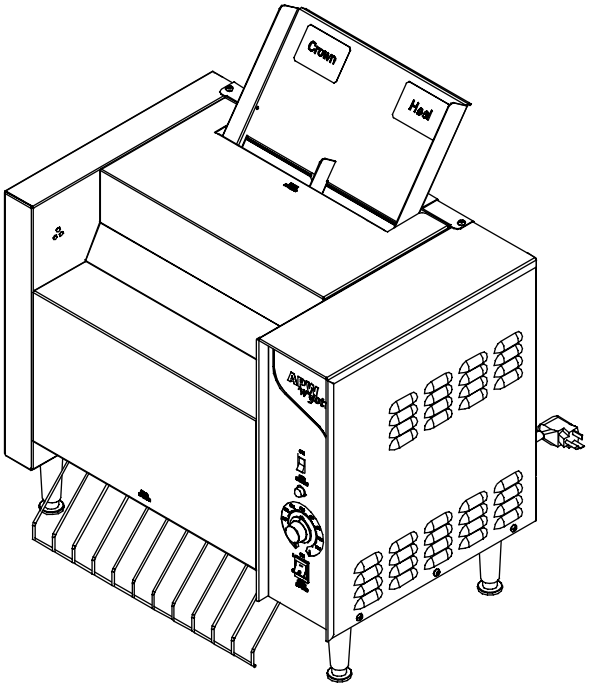
If the above checks out, and you still have problems, call an APW Wyott authorized service agent.

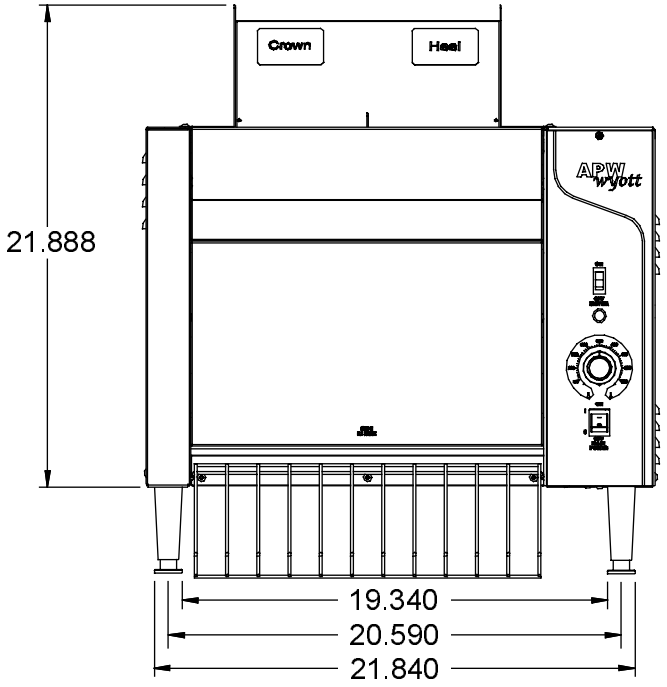
**APW SERVICE HOT LINE 1-800-733-2203**

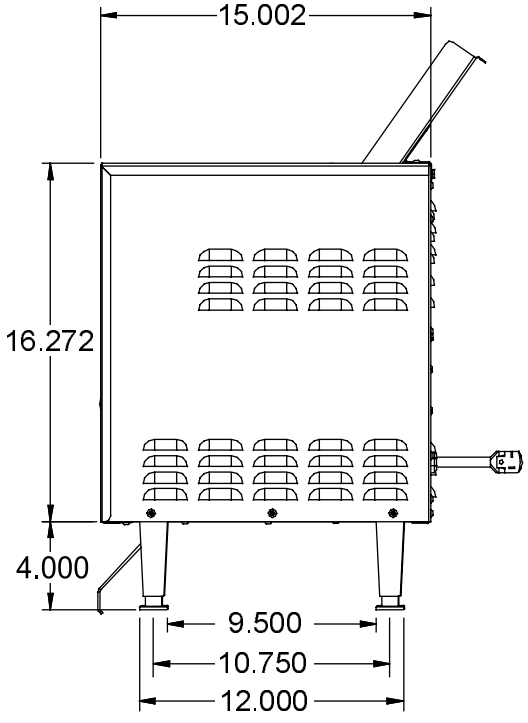
| PROBLEM | CAUSE | SOLUTION |
|---|---|---|
| Buns wont toast | Wrong temperature setting | Increase temperature setting and allow two cycles to warm up. |
| | Excessive cupping of bun surface | Buns are stale, use fresher buns |
| Buns toast unevenly | Excessive cupping of bun surface | Buns may be stale. Try fresher buns |
| | Conveyor pressure too light | Adjust conveyor tension |
| Buns stick to grill | Teflon sheet worn. | Replace Teflon sheet |
| | Doughy buns or excessive sugar and moisture, plus grill temperature too high. | Reduce grill temperature Allow buns to age. |
| | Build up on Grill Surface | Clean Grill per instructions |
| No power | No power at the wall receptacle | Check circuit breaker or fuse |
| | Power cord disconnected | Check plug at receptacle |
| | Main switch | Check that switch is ON and operative |
| Conveyor will not turn (Motor turns) | Drive gears not engaged | Check gear alignment and engagement |
| | Gear set screws not tight | Check screws and tighten if required |

# SPECIFICATIONS



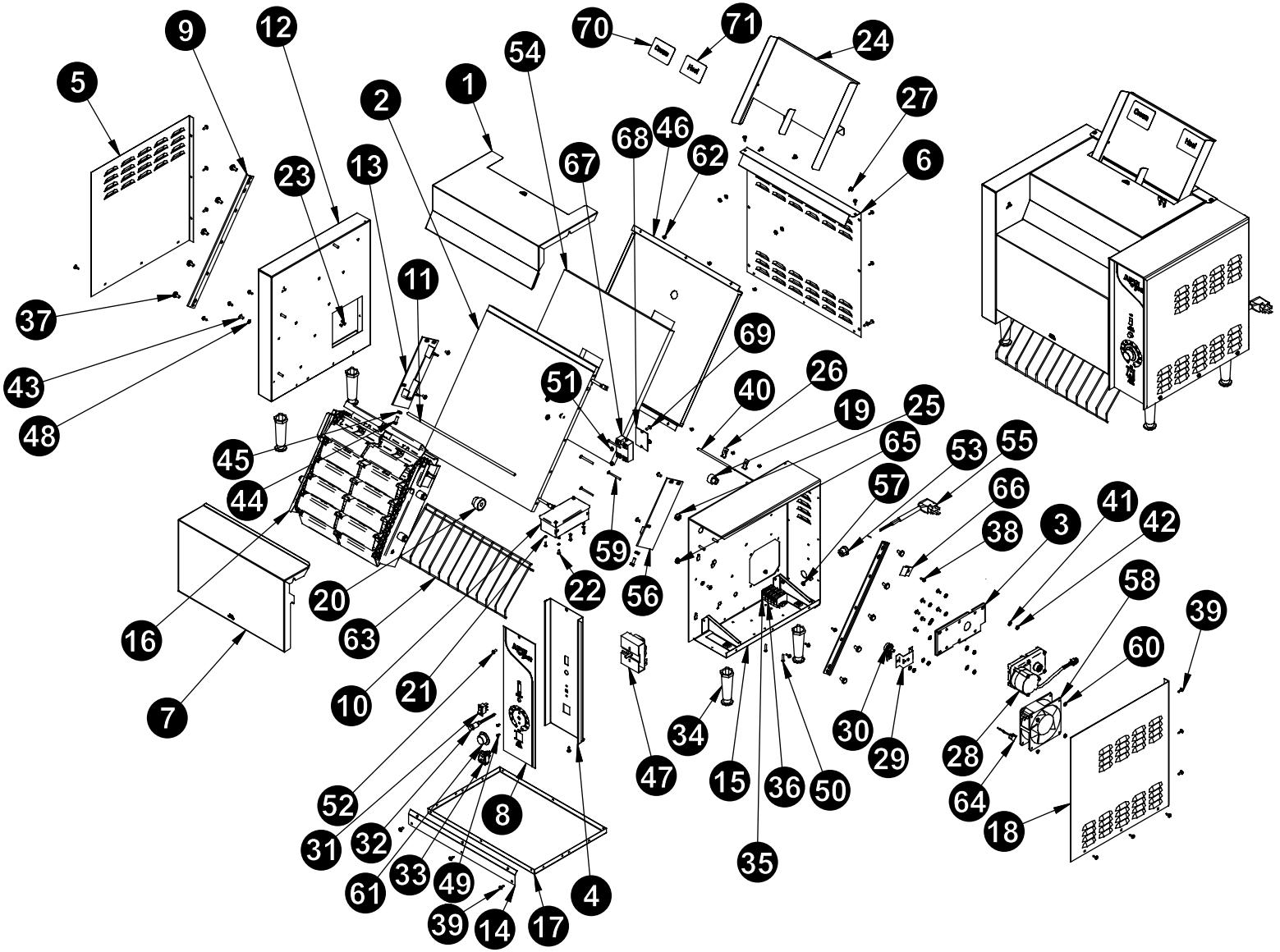



# PARTS LIST w/EXPLODED VIEW

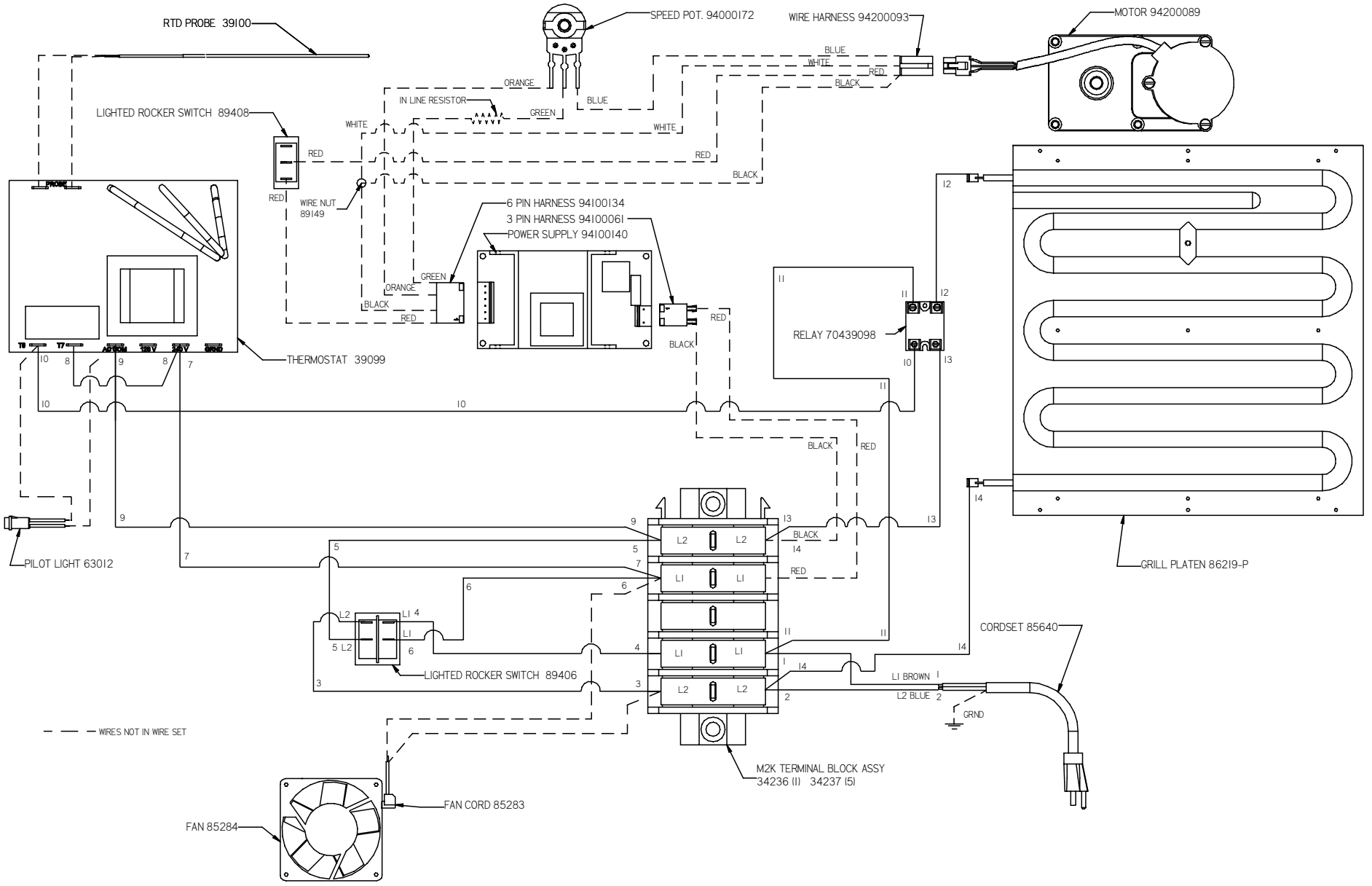
## EXPLODED VIEW



# PARTS LIST

| ITEM | PART NUMBER | DESCRIPTION | QUANTITY |
|---|---|---|---|
| 1 | 86260 | PANEL, TOP FRONT | 1 |
| 2 | 86219P | ELEMENT, GRILL 208/240V | 1 |
| 3 | 86204 | PLATE, MOTOR MOUNTING | 1 |
| 4 | 70202012 | PANEL, CONTROL M-2000 JIB | 1 |
| 5 | 86210 | PANEL, LEFT SIDE OUTER | 1 |
| 6 | 86207 | PANEL, BACK | 1 |
| 7 | 86261 | PANEL, BOTTOM FRONT | 1 |
| 8 | 70202009 | LABEL, M2K JIB CONTROL | 1 |
| 9 | 86233 | ANGLE, GRILL PLATE | 2 |
| 10 | 94200095 | KIT, POWER SUPPLY, 5V/24V OUTPUT | 1 |
| 11 | 83733 | ROD, FRONT AND TOP | 1 |
| 12 | 86235 | W/ASS'Y, LEFT SIDE PANEL | 1 |
| 13 | 83065 SON | W/A Hanger Arm LH | 1 |
| 14 | 86259 | SHIELD, FRONT GRILL | 1 |
| 15 | 86234 | W/ASS'Y, RIGHT SIDE PANEL | 1 |
| 16 | 70200052 | CHAIN/WEIGHT CONV.ASS'Y (COMP) M-95-2 | 1 |
| 17 | 86206 | PANEL, BOTTOM | 1 |
| 18 | 86211 | PANEL, RIGHT SIDE OUTER | 1 |
| 19 | 85033 | GEAR, 13 TOOTH 3/8 BORE | 1 |
| 20 | 85043 | GEAR, 19 TOOTH | 1 |
| 21 | 89057 | WASHER, LOCK #6 INTERNAL | 4 |
| 22 | 88984 | SCREW 6-32 X 3/8 PAN HD | 4 |
| 23 | 89143 | PLUG, HYCO # DP-187 | 3 |
| 24 | 86265 | W/ASS'Y, SUPER FEEDER | 1 |
| 25 | 84559 | PLUG, HOLE HEYCO #DP687 | 1 |
| 26 | 89120 | CLIP, JIFFY | 2 |
| 27 | 87074 | PIN, HANGER | 2 |
| 28 | 94200089 | MERKLE-KORFF MOTOR | 1 |
| 29 | 70200051 | SPEED CONTROL BRACKET | 1 |
| 30 | 94000172 | 10K OHM POTENTIOMETER | 1 |
| 31 | 89408 | SWITCH, LIGHTED ROCKER | 1 |
| 32 | 63012 | S/A, PILOT LIGHT | 1 |
| 33 | 89491 | SWITCH,ROCK,DPST,20A 250VAC,BLK (TEXT) | 1 |
| 34 | 70900009 | LEG, 4" METAL ADJ. LEG | 4 |
| 35 | 34236 | TERMINAL BLOCK END MTG | 1 |
| 36 | 34237 | TERMINAL BLOCK .250 MALE | 5 |
| 37 | 89003 | BOLT,1/4-20 X 1/2" SS HEX | 10 |
| 38 | 89073 | SCREW, #8 X 1/2 HEX TAPIT SHT MTL TYPE AB | 7 |
| 39 | 88889 | SCREW #8 X 1/2 AB SMS PHL TRUSS LGM NI PLT | 27 |
| 40 | 39100 | PROBE, THERMOSTAT | 1 |
| 41 | 89071 | WASHER, #10 FLAT | 9 |
| 42 | 89061 | NUT, HEX 10-24 | 7 |
| 43 | 88993 | SCREW 10-32X3/8 TRS HD PHILLIPS NYLK MS | 13 |
| 44 | 89164 | SCREW, 1/4-20 X 5/8 HEX SL NCK PL | 2 |
| 45 | 89163 | NUT, JAM HEX 1/4-20 N.P. SS | 2 |
| 46 | 86202 | COVER, INSULATION | 1 |
| 47 | 39099 | T'STAT, FASTRON G6 | 1 |
| 48 | 89059 | WASHER #10 EXTERNAL LOCK | 12 |
| 49 | 88901 | SCREW 6/32 X 1/4 PAN HD M/S BLKZC | 2 |
| 50 | 88948 | SCREW 6-32 X 3/4 PAN HD | 2 |
| 51 | 89054 | NUT, KEPS 6-32 | 4 |
| 52 | 89029 | SCREW, 10-24 X 3/8 PH PAN SS | 1 |
| 53 | 89111 | BUSHING, STRAIN RELIEF SR-7W-2 | 1 |
| 54 | 60113 | INSULATION, 21X19X1 | 1 |
| 55 | 85647 | CORDSET, 14/3 600V .440 HSJO 620P | 1 |
| 56 | 86491 | W/A Hanger Arm RH | 1 |
| 57 | 88961 | NUT, HEX 10-24, GREEN | 1 |
| 58 | 85284 | FAN, COOLING 4.5" 105CFM 208/230V | 1 |
| 59 | 88923 | SCREW, 8-32x1-3/4 SLT PAN MS SS | 4 |
| 60 | 89063 | NUT, HEX 8-32 | 4 |
| 61 | 88705 | KNOB 039-266 8A BLACK | 1 |
| 62 | 86284 | SCREW, 8-32x1/4 PHIL PAN TYPE 23 ZINK | 8 |
| 63 | 86253 | RACK, BOTTOM WIRE | 1 |
| 64 | 85285 | ASSY, FAN CORD(FAN CORD 85283) | 1 |
| 65 | 89182 | BUSHING, .5 HEYCO 2058 | 1 |
| 66 | 86256 | BRACKET, CAPILARY | 1 |
| 67 | 70439098 | RELAY,SLD ST 50A 280V OUT,90-280VAC IN | 1 |
| 68 | 69147 | PAD, THERMAL FOR SSR 69146 (TEXT) | 1 |
| 69 | 89042 | SCREW 8-32 X 1/2 PH SL SS | 2 |
| 70 | 70202016 | LABEL, CROWN | 1 |
| 71 | 70202015 | LABEL, HEEL | 1 |

# WIRING DIAGRAM



## IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

| Model Number | Serial Number | Date Purchased |
|---|---|---|

**Notes:**

**Notes:**

# APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants it's equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

**Time Period**
One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

**Exceptions**

***Gas/Electric Cookline:** Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
***Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes:** 90 Day Material Only. No Labor.
***Heat Strips:** Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
***Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs:** 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

**Portable Carry In Products**
Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

**Exclusions**
The following conditions are not covered by warranty:

*Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
*Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
*Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
*Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

**Water Quality Requirements**
Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

**Note: Product failure caused by liming or sediment buildup is not covered under warranty.**

**"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."**

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